Shropshire Honey Show, Saturday 5th September 2026
Shropshire Wildlife Trust, 193 Abbey Foregate, Shrewsbury, SY2 6AH
Judges: Debbie Smith & Stephen Guest

Class Descriptions

1. Two jars of light liquid honey.
2. Two jars of medium liquid honey.
3. Two jars of dark liquid honey.
4. Two jars of crystallised honey, hard or soft set.
5. One jar of honey, any weight, prepared for sale from your own residence. Jars must comply with the current weight and labelling regulations and must show particulars of the producer.
6. One container of cut-comb honey of minimum gross weight 200g.
7. One Comb of liquid honey. Suitable for Extraction.
8. A plain cake of beeswax not less that 225g and not more than 250g
9. Six 28g blocks of beeswax, matching in all respects. Natural colour of any shape.
10. Two beeswax candles prepared by any method and of any size. To be displayed upright on **flame proof** stand. NB the judge will light one candle as part of judging.
11. One photographic borderless print of any subject relating to bees or beekeeping, up to A4 size and mounted on plain card.
12. One jar of liquid honey displayed in a jar which has been **sprayed black** but with the base left clear. Honey to be judged on the viscosity, aroma, flavour, and cleanliness only.
13. One jar of liquid honey any colour, open to members with less than 3 years beekeeping experience.
14. One jar of set honey, naturally crystallised, open to members with less than 3 years beekeeping experience.
15. Honey Fruit Cake made from the recipe shown on p.2.
16. Honey Fudge made from the recipe shown on p.2.
17. Honey Cinder Toffee made from the recipe shown on p.3.
18. Six 7cm rounds of honey shortbread made from the recipe shown on p.3.
19. One bottle of Mead, sweet or dry.

Rules:

1. Entry in all classes is restricted to members of Shropshire Beekeeping Associations.
2. All applications to be made using the Google form available on Associations websites. Closing date 28 August.
3. All exhibits must be staged from 16.00 – 18.00 on 4th September or from 08.00 hrs the day of the show and must be completed by 09.00.
4. All jars in classes 1 to 4 and 12 to 14 must be standard 454g (1lb) size with gold lacquered or plastic lids (any colour).
5. Exhibitors in all classes must label every jar, or other exhibit with the labels supplied on the day. Labels must be affixed approximately 12mm from the bottom of jars, cut comb cases and on the top right-hand corner of any show cases.
6. **All** Honey and Wax must be the product of the Exhibitor's own bees.
7. Cut comb should be shown in standard commercial containers and be bee proof.
8. Candles must be exhibited in/on a flame proof stand to allow them to be lit safely and allow at least one hour's burning.
9. Mead must be shown in clear white or slightly tinted punted round-shouldered wine bottles of round section and 75 cl capacity. They must be without fluting or ornament of any kind.

Standard flanged wine corks with white plastic tops must be used. The air space between cork & mead should be 12 to 25 mm. No alcohol, flavouring or colouring to be added to mead. All bottles will be opened.

10. A member can enter any number of entries in any class but only one award will be made to that member in that class. (i.e. their best).
11. Points will be awarded for each class as follows: First=3, Second=2, Third=1 (subject to Rule 10).
12. A Novice is someone has less than 3 years beekeeping experience. (classes 13 & 14)
13. Collection of exhibits will be between 16.30 -17.30.

Trophies

Trophies will be awarded for:

A. The entrant gaining most points overall.
B. The Ludlow & District BKA member gaining the most points overall.
C. The NSBKA member gaining the most points overall.
D. The Oswestry member gaining the most points overall.
E. The SBKA member gaining the most points overall.
F. For novices, trophies will be awarded for members from each Association gaining most points in the novice classes.

Trophies will be retained by the Shropshire Honey Show.

Class 15 – Honey fruit-cake recipe NB Exhibits must be made from this recipe.

Ingredients

175g Honey.
110g Butter/margarine.
2 Medium eggs.
200g Self-raising flour.
175g Sultanas.
110g Glacé cherries (halved).
Some milk if needed.

Method

Preheat oven to 180°C/350°F/Gas Mark 4.
Cream butter/margarine and honey together. Beat eggs well and add them alternately with sifted flour. Fold in sultanas and cherries and some milk if necessary. Bake in a buttered circular tin, 7-7½ inches in diameter, for approximately 1-1½ hours (appliances vary). *A plate and polythene bag will be provided for showing*.

Class 16 - Honey Fudge NB Exhibits must be made from this recipe.

500g Sugar
50g Honey
50g Butter
150ml Milk

Method

Prepare a greased/oiled tin approx. 18cm square. Put all the ingredients into a heavy based pan. Bring slowly to the boil, stirring all the time. Cover and boil for 2 minutes. Uncover and boil gently for approx. 10-15 mins until a soft ball stage is reached. (A little dropped in cold water will form a soft ball - 112ºC/234ºF). Stand pan on a cold surface for 5 mins. Beat mixture until it starts to thicken and

then pour quickly into tin. Mark into squares as it cools and cut when cold. Exhibit approx. 250g cut into squares. *A plate and polythene bag will be provided for showing.*

Class 17 - Honey Cinder Toffee NB Exhibits must be made from this recipe.

150g Granulated sugar
50g Honey
1 tbsp water
1½ teaspoons Bicarbonate of Soda

Method

Spread sugar over base of saucepan then add honey and one tbsp water. Bring to the boil whilst stirring gently to allow sugar to dissolve. Once temperature reaches 150ºC (300º F) (hard crack), quickly add Bicarbonate of Soda and stir vigorously until just mixed in. THIS MIXTURE WILL BE VERY HOT AND WILL BURN IF IN CONTACT WITH SKIN. Pour the foaming mixture into a silicon mould about 18cm x 18cm. Let it stand, without disturbing, until cold (a few minutes). Break into pieces and keep in an airtight container. Please show the whole recipe *for which a plate and polythene bag will be provided for showing.*

Class 18 - Honey Shortbread Recipe

90g Unsalted butter (cubed)
40g Golden caster sugar
85g Honey
110g Plain white flour
60g Cornflour
pinch of salt.
10g Caster sugar for sprinkling

Method

Place all the ingredients into a food processor and whizz until a soft ball forms. Wrap the dough in cling film and chill in the fridge for 30 mins. Roll out the dough on a lightly floured surface to 5-8mm thick and cut into rounds. Place on a lined baking tray and chill again for 10 mins. Preheat the oven to 160C and bake for 10-12 mins or until pale gold at the edges. Place on a cooling tray, sprinkle the caster sugar over and leave to cool. Please show six 7cm biscuits *for which a plate and polythene bag will be provided for showing.*